



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1600

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24 Indiana Retail Food Establishment Sanitation Requirements.
The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Jeff's Bakery	Telephone Number 502 432 2176	Date of Inspection (mm/dd/yr) 8/27/2019	PERMIT # 19-375
Establishment Address (number and street, city, state, zip code) 4510 Charlshom Rd (Suite 300) New Albany, IN 47150		Follow-up YES	Release Date TODAY
Owner Shane Tingle	Purpose: Routine	Summary of Violations: C 9 NC 4 R 2	
Owner's Address 7003 Carl R. ss Dr Charlestown, IN 47111	2. Follow-up	Menu Type (See back of page) 1 X 2 3 4 5	
Person in Charge Bryce Barber	3. Complaint		
Responsible Person's E-mail shane.tingle@yahoo.com	4. Pre-Operational		
Certified Food Manager N/A - Menu Type 1	5. Temporary		
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed PIC lacking basic food safety best practices / untrained	Retrain staff
204	C		Observed (2) random women enter and remain in prep area with no purpose or reason / looking for job / from other store(?)	Retrain staff
129	C		Observed PIC fail to wash hands when switching tasks	Retrain staff
177	C		Observed donuts, icing block, flour all left uncovered and unattended	Retrain staff
295	C		Observed bulk mixing mixers to be soiled/coated with spent dough	Today / Regularly
344	C		Observed mixer paddle stored in warewash hand sink	Retrain staff
415	C		Observed Flies throughout prep/BOH (contact CPO)	1 week
438	C		Observed unlabeled H2O sprayer / chemical sprayer	Today
303	C		Observed no sanitizing step at 3-compartment during warewash	Retrain staff
389	NC		Observed spent grease (?) stored in filling/icing tubs at back door	Retrain staff
433	NC		Observed mop not properly hung to dry	Retrain staff
117	NC		Observed PIC fail to ensure safety and integrity of food	Retrain staff
			Observed budding on couch in break room	
245	nc		Observed rags outside of sanitizer / allowed to dry / no sanitizer	Retrain staff
			★ Staff must complete FCHD approved training and initial and date roster upon completion	1 week

Received by (name and title printed):

Bryce Barber

Inspected by (name and title printed):

A.J. Ingram (EHS)

Received by (signature):

Inspected by (signature):

cc:

cc:

cc: